

**DHANVANTARI HOMOEOPATHIC MEDICAL COLLEGE, AND HOSPITAL &
RESEARCH CENTRE, KAMATWADE , NASHIK**
Department of Community Medicine
INDUSTRIAL VISIT REPORT
Prakash Bakery, MIDC, Satpur, Nashik

1. Title of the Visit :-

Industrial Educational Visit to Prakash Bakery, MIDC, Satpur, Nashik

2. Date of Visit :-

17 July 2026

3. Venue :-

Prakash Bakery

MIDC, NICE Area Satpur, Nashik – 422007

4. Department :-

Department of Community Medicine.

5. Class :-

III BHMS (CBDC-2022)

6. Number of Students :-

46 Students 4th BHMS – 7 total- 51

7. Faculty Accompanying :-

- **Prof. Dr. Vaibhav Vijaya Ravindra Mahajan**
Professor & Head, Department of Community Medicine
- **Dr. Abhishek Pagare**
Associate Professor, Department of Repertory

Aim of the Visit :-

To provide competency-based experiential learning by exposing students to industrial food production processes, food hygiene, sanitation, occupational health, quality assurance, and food safety practices in a commercial bakery.

Objectives :-

The visit was organized to enable students to:

- Understand the bakery manufacturing process.
- Observe hygienic food preparation and handling practices.
- Study Good Manufacturing Practices (GMP).
- Understand quality assurance procedures.
- Observe occupational safety measures.
- Learn food preservation and storage methods.
- Understand waste management practices.
- Correlate industrial food safety with Community Medicine principles.

Introduction :-

As a part of the Competency-Based Dynamic Curriculum (CBDC-2022) prescribed by the National Commission for Homoeopathy, the Department of Community Medicine organized an industrial visit to **Prakash Bakery, MIDC, Satpur, Nashik**, on **17 July 2026**.

The visit aimed to bridge classroom learning with practical exposure by familiarizing students with modern food production systems, food hygiene, quality control measures,

occupational health practices, and public health principles associated with the bakery industry.

Activities Conducted During the Visit :-

The students were welcomed by the management and technical staff of Prakash Bakery. An introductory briefing was conducted regarding the history, production capacity, and operational workflow of the bakery.

Students were subsequently taken through different sections of the bakery, where they observed the complete manufacturing process from procurement of raw materials to packaging and distribution of finished products.

The following areas were demonstrated:

- Raw material receiving and storage
- Dough preparation and mixing
- Fermentation process
- Baking operations
- Cooling process
- Packaging and labeling
- Storage of finished products
- Distribution system

The bakery staff also explained various quality control procedures and hygiene protocols followed to ensure food safety.

Observations :-

The students observed:

Food Hygiene :-

- Personal hygiene maintained by workers.
- Use of gloves, caps, masks, and clean uniforms.
- Regular handwashing facilities.
- Restricted entry to production area.

Sanitation :-

- Clean production environment.
- Regular cleaning schedule.
- Pest control measures.
- Proper ventilation.
- Adequate lighting.

Food Safety

- Proper storage of raw materials.
- Batch-wise production.
- Quality inspection.
- Temperature monitoring.
- Hygienic packaging.

Occupational Health

- Personal Protective Equipment (PPE).
- Fire safety arrangements.
- Safe machinery handling.
- Emergency exits.
- Worker safety instructions.

Waste Management

- Segregation of waste.
- Daily disposal system.
- Clean surroundings.
- Maintenance of environmental hygiene.

Community Medicine Correlation

Students correlated the observations with Community Medicine topics including:

- Food Hygiene

- Environmental Sanitation
- Nutrition
- Occupational Health
- Public Health
- Health Promotion
- Prevention of Food-borne Diseases
- Consumer Safety
- Food Quality Standards

The visit helped students appreciate the importance of maintaining food safety standards for disease prevention and promotion of public health.

Learning Outcomes

At the end of the visit, students were able to:

- Explain the complete bakery production process.
- Identify hygienic food handling practices.
- Understand Good Manufacturing Practices (GMP).
- Describe quality control measures in food industries.
- Recognize occupational hazards and preventive measures.
- Understand waste disposal and environmental sanitation.
- Correlate theoretical knowledge of Community Medicine with practical industrial applications.
- Appreciate the importance of food safety in disease prevention.

Competencies Achieved (CBDC-2022)

The industrial visit supported the development of competencies related to:

- Food Hygiene
- Nutrition and Food Safety
- Environmental Health
- Occupational Health
- Health Promotion
- Observation Skills
- Communication Skills
- Public Health Practices
- Experiential Learning

Student Feedback

The students expressed that the visit was highly informative and interactive. They appreciated the opportunity to observe real-life implementation of food hygiene and quality assurance measures. The practical exposure enhanced their understanding of theoretical concepts taught in Community Medicine and increased their awareness regarding food safety and occupational health.

Conclusion

The industrial visit to **Prakash Bakery, MIDC, Satpur, Nashik**, was successfully conducted on **17 July 2026**. The visit fulfilled the objectives of competency-based experiential learning by providing students with valuable insights into food production, hygiene, sanitation, quality assurance, occupational safety, and public health practices. It effectively strengthened the students' understanding of Community Medicine through direct observation and interaction with industry professionals.

The Department of Community Medicine sincerely acknowledges the support and cooperation extended by the management and staff of **Prakash Bakery** in making the visit educational, informative, and successful.

Outcome of the Visit

- ✓ Practical understanding of bakery manufacturing processes.
- ✓ Enhanced knowledge of food hygiene and sanitation.
- ✓ Awareness of Good Manufacturing Practices (GMP).
- ✓ Understanding of occupational health and worker safety.
- ✓ Knowledge of quality assurance and food safety measures.
- ✓ Correlation of industrial practices with Community Medicine concepts.
- ✓ Improved observational, communication, and analytical skills.
- ✓ Achievement of CBDC-2022 experiential learning objectives.

Faculty Coordinators

Prof. Dr. Vaibhav Vijaya Ravindra Mahajan

Professor & Head

Department of Community Medicine

Dr. Abhishek Pagare

Associate Professor

Department of Repertory


PRINCIPAL
Dhanvantari Homoeopathic Medical College
and Hospital & Research Centre,
Nashik

Approved By
Principal

Dhanvantari Homoeopathic Medical College And Hospital & Research Centre
Nashik


H.O.D.

Department of Community Medicine
Dhanvantari Homoeopathic
Medical College & Hospital, Nashik





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H.O.D.

Department of Community Medicine
Dhanvantari Homoeopathic
Medical College & Hospital, Nashik



PRINCIPAL

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H.O.D.

Department of Community Medicine
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Nashik

PRAKASH BAKERY

MIDC, Satpur, Nashik – 422007

Ref. No.: PB/2026/170

Date: 17/07/2026

ACKNOWLEDGEMENT / VISIT COMPLETION CERTIFICATE

To,

The Principal

Dhanvantari Homoeopathic Medical College, Hospital & Research Centre
Nashik, Maharashtra

Subject: Acknowledgement of Educational Industrial Visit by III BHMS Students

Respected Sir/Madam,

We are pleased to acknowledge the educational industrial visit conducted by the **Department of Community Medicine, Dhanvantari Homoeopathic Medical College, Hospital & Research Centre, Nashik**, on //2026 at **Prakash Bakery, MIDC, Satpur, Nashik**.

A total of **46 Third BHMS students**, accompanied by **Prof. Dr. Vaibhav Vijaya Ravindra Mahajan (Professor & Head, Department of Community Medicine)** and **Dr. Abhishek Pagare (Assistant Professor, Department of Community Medicine)**, visited our bakery as a part of the **Competency-Based Dynamic Curriculum (CBDC-2022)**.

During the visit, the students were provided with practical exposure to:

- Bakery manufacturing process
- Raw material selection and storage
- Food hygiene and sanitation practices
- Good Manufacturing Practices (GMP)
- Food safety and quality control measures
- Occupational health and safety practices
- Packaging, storage, and distribution systems
- Waste management and environmental hygiene

The students displayed excellent discipline, enthusiasm, and keen interest throughout the visit. They actively participated in discussions and demonstrated a genuine eagerness to understand the practical aspects of food production and public health.

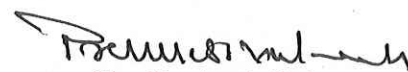
We appreciate the initiative taken by **Dhanvantari Homoeopathic Medical College, Hospital & Research Centre** to provide competency-based experiential learning to future healthcare professionals. We believe such industry-academic interactions are valuable in bridging theoretical knowledge with practical application.

It was a pleasure to host your faculty members and students, and we look forward to

We wish the institution and all students continued success in their academic and professional endeavors.

Thank you.

Yours faithfully,


For Prakash Bakery

Prakash Foods Products
Plot No. B - 75, Nice MIDC
Satpur, Nashik - 422 007.

Authorized Signatory
Manager / Proprietor
Prakash Bakery
MIDC, Satpur, Nashik

(Company Seal)

Visit Details

Particular	Details
Institution	Dhanvantari Homoeopathic Medical College, Hospital & Research Centre, Nashik
Department	Community Medicine
Class	III BHMS
Number of Students	46
Accompanying Faculty	Prof. Dr. Vaibhav Vijaya Ravindra Mahajan & Dr. Abhishek Pagare
Date of Visit	17/07/2026
Venue	Prakash Bakery, MIDC, Satpur, Nashik

This format is appropriate for printing on **Prakash Bakery's official letterhead** and can serve as an official acknowledgment or visit completion certificate for your departmental records, NAAC documentation, and NCH CBDC evidence.